

**Abstract of the Disclosure**

Method for brewing fresher coffee comprises introducing hot liquid to roasted coffee grounds in a container to form a dispersion and a layer of floated grounds, tilting container to generate a liquid head on a first surface of a filter to drive the dispersion through the filter to its second surface as coffee and breaking the layer of floated grounds by swirling or shaking the container. The method further comprises regenerating the filter by moving the container in such a way to cause the liquid to wash the grounds on the filter back into the container and adding ice into the dispersion to quench the extraction, thereby preventing over-extraction of coffee grounds and improving coffee taste. The method may further comprise providing an extraction chamber to enclose the roasted coffee grounds and an exchange chamber and causing the liquid in the exchange chamber to interchange with the dispersion in the extraction chamber through the filtration openings to raise the concentration of flavor components in the exchange chamber, thereby producing in the exchange chamber a reservoir of fresh coffee substantially free of coffee grounds ready for drinking or dispensing.